

# Product Information Sheet



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**PRODUCT:** MALORA SPONGE PUDDING MIX

**PRODUCT BRIEF:** Multi function Sponge Pudding Pre-mix with neutral taste.

**INGREDIENTS:** Cake flour, Sugars, Egg powder, Milk solids, Vegetable fat (Palm fruit), Raising agent, Salt, Flavouring.

**PACK SIZES:** 2,5 Kg

**MIXING RATIO:** 2,5 Kg Sponge Pudding Mix  
300 ml Vegetable oil  
1,25 Litre Water  
Wisk water and oil, add to dry mix.  
Wisk batter until smooth.  
Do not over mix batter.  
Bake in well greased pans at 180°C for 20 – 25 min.

**YIELD:** 1 kg Dry Sponge pudding pre-mix + 120 ml Oil + 500 ml Water. Baked = 24 to 25 of 60 gram portions.

## KEY FEATURES – MALORA SPONGE PUDDING MIX

Malora Baking Range was designed with the objective to deliver convenience and consistent quality to our customers. Only add water and oil to the pre-mix sponge pudding powder to deliver consistent flavoursome products.

**NB – Easy to use, consistent portion cost.**

## PRODUCT APPLICATIONS

- **Sponge pudding** –serve sponge pudding with custard. Use pre-mix as a base for various other puddings.  
Further recommended use:-
- **Orange pudding** – Add orange rind to the pre-mix bake and serve with orange sauce.
- **Apple pudding** – Add pie apple pieces to the pre-mix bake and serve with caramel sauce.
- **Jan Ellis pudding** – Add apricot jam to the pre-mix bake and serve with cream vanilla sauce.
- **Malva pudding** – Add jam to the pre-mix bake and serve with caramel sauce.

**Please visit our website for Recipes and Product Data Sheets if you require any further information**

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<b>MALORA DESSERTS</b>	
<b>SPONGE PUDDING</b>	Per 100 g Powder
Energy (kj)	1727
Protein (g)	8,7
Glyceamic carbohydrates (g)	77,9
of which total Sugars (g)	38,3
of which total Starch (g)	25,5
of which total Lactose (g)	4,2
Total Fat (g)	7,1
Saturated fat (g)	2,0
of which Trans fat (g)	0,0
Dietary Fibre (g)	1,2
Sodium (mg)	604
All results calculated	